

# LAS PISADAS

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VINTAGE: 2017

TYPE OF WINE: Red wine

DOC: Rioja

GRAPE VARIETY: Tempranillo

## WINEMAKING

Number of days of skin contact: 18 days

Type of fermentation: Given the wine's tannin and fruit characteristics, it pairs beautifully with a wide variety of meat dishes. Serve at 14–16°C.

Length of alcoholic fermentation: 1 week approx

Fermentation temperature: 26-28°C

Ageing: During 10 months in French and Est Europe oak barrel (30% new barrel)

Bottling month: January of 2021

## TECHNICAL DATA

Alcohol level: 14.5% vol

pH: 3.55

Total acidity: 5.45 g/L (tartaric a.)

Residual sugar: 0.5 g/L - Internal data -

Allergy advice: Contains sulfites

Stored under the right conditions, the wine will hold its potential for the next: 2-7 years

## AVAILABLE FORMATS

150 cl and 75 cl

## TASTING NOTES

Impressively dark pigment, very opaque and undiminished by the years. A masterfully crafted wine (remarkable fruit extraction and concentration of the fermented must). A range of rich, refined aromas, from floral notes (rose) to very ripe fruit (blackberry, dried figs), with subtle, unusual nuances of smoky wood fire. Velvety and firm with a backbone of ripe, fine-grained tannins. Flavourful and fascinating, because its youthful spirit is still present after all these the years.

## SERVING SUGGESTIONS

Perfect with charcoal-grilled red meat and Mediterranean stews. Great match for sheep cheese assortments and Ibérico cured meats. Serve at 15–16°C.

## LEGACY

The name Las Pisadas evokes the viticultural traditions of Rioja Alavesa. Our ancestors carved stone presses, known as lagares, into the rockyslopes of the sierra where they pressed grapes harvested from wild vineyards. They left an indelible mark on the landscape that is now home to our winery.



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## TERROIR

### Weather conditions

The earliest Rioja harvest on record suffered a frost event on April 28 that resulted in crop losses of 25% for the entire Rioja appellation of origin. Drought and extreme summer temperatures characterized the growth season. The vines were in excellent health, free from pests and diseases, producing wines with slightly higher alcohol content than previous vintages. Initially there was a gap between sugar and phenolic ripeness, but the grapes matured correctly by the end of the cycle.

## AWARDS

· 90 points, Decanter Wine Awards 2021 (United Kingdom)



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